

CARROT COOKIES



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These delectable carrot cookies have just the right touch of sweetness...they're the perfect afternoon treat!

Ingredients

- 2 cups (500 mL) all-purpose flour
- 2 tsp (10 mL) baking powder
- 1 tsp (5 mL) ground cinnamon
- ¼ tsp (1 mL) salt
- 1 cup (250 mL) butter, softened
- ¾ cup (180 mL) granulated sugar
- 2 large eggs
- 1 ½ tsp (7.5 mL) vanilla extract
- 2 cups (500 mL) carrots, grated (about two large carrots)

Preparation

1. Preheat oven to 350°F (180°C). Line two large baking sheets with parchment paper and set aside.

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2. In a medium bowl, combine the flour, baking powder, cinnamon, and salt; set aside.
3. In a large bowl, using a handheld electric mixer, beat the butter with the granulated sugar until smooth and creamy.
4. Add the eggs, and beat well into the mixture. Follow with the vanilla extract.
5. Slowly add in the dry ingredients and mix until just combined.
6. Add the grated carrots and mix until combined.
7. Drop the dough using a small cookie scoop onto the prepared baking sheets.
8. Bake for 10-12 minutes, or until cookies are slightly golden around the edges.
9. Cool the cookies on the baking sheet for two minutes before transferring to a wire rack to cool completely. Enjoy!

Makes 30 cookies.